



Guacamole Stuffed Jack-O'-Lanterns

Makes 4 servings

Ingredients:

3 Avocados from Chile, quartered, pitted and peeled
1 tsp lime juice
1 shallot, finely diced
Salt to taste
½ orange bell pepper, chopped
½ ripe mango, chopped
4 whole orange bell peppers
1 bag blue corn chips

Instructions:

In a medium bowl, add avocado, lime juice, shallot and salt. Mash with the back of a fork. Add chopped bell pepper and mango. Mix together.

Cut off the top and scoop out seeds of whole bell peppers. Carve a jack-o'-lantern design. Spoon guacamole into the bell pepper. Serve with blue corn chips.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Jack-O'-Lantern Tortillas

Makes 4 servings

Ingredients:

8 7-inch orange tortillas

2 Avocados from Chile, quartered, pitted and peeled

Juice of ½ lime

Sea salt to taste

½ cup black olives, sliced

Instructions:

On 4 tortillas, cut out jack-o'-lantern faces and set aside. In a medium mixing bowl, smash avocados, lime juice and salt. Set aside.

In a microwave or on a stovetop, warm tortillas. Lay out four whole tortillas. Spread guacamole over each tortilla. Lay the jack-o'-lantern tortillas over the guacamole layer. Garnish with olives and serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Halloween Avocado Spider Bites

Makes 40 servings

Ingredients:

4 Avocados from Chile, pitted and peeled
4 garlic cloves, peeled and minced
Juice of 2 limes
Salt to taste
40 round blue corn tortilla chips
½ cup sour cream
Heavy cream as needed

Instructions:

In a medium mixing bowl, mash avocados. Add garlic, lime juice and salt. Spread avocado mixture over each tortilla chip.

Fill a piping bag with sour cream. If necessary, add a spoonful or two of heavy cream to thin the sour cream. Pipe spider web design on top of each chip. Serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Avocado Spider Eggs

Makes 12 servings

Ingredients:

6 large eggs
1 Tbsp black food coloring
2 Tbsp white vinegar
1 Avocado from Chile, quartered, pitted and peeled
2 tsp mayonnaise
1 tsp green wasabi
2 tsp lemon juice
Sea salt to taste
Black sesame seeds

Instructions:

In a medium saucepan, boil 2½ cups of water. When water comes to a rolling boil, gently lower eggs into water. Reduce heat to a simmer and gently cook eggs for 10 to 12 minutes. Use a slotted spoon to remove eggs. Set aside to cool.

Reserve hot water in the pan and add food coloring and vinegar. Stir and set aside. When eggs have cooled, use the back of a metal spoon to gently crack the eggshells, making a spider web design.

Resubmerge the eggs in food-colored water. Let eggs sit in the dye for 40 minutes. Remove eggs and peel. Cut each egg in half lengthwise. Gently scoop out yolks and place in a medium mixing bowl. Mash yolks with the back of a fork. Stir in avocado, mayonnaise, wasabi, lemon juice and salt to taste.

Transfer avocado mixture to a piping bag. Pipe filling back into the egg halves. Top with sesame seeds and serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

